

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		10/05/01	Est. 27 Sturko Meat Eindhoven B.V.		Son en Breugel
				COUNTRY Netherlands	
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger, Staff Office		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 U	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation O
Chlorination procedures	02 A	Product reconditioning		31 U	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring O
Sanitizers	05 U	Effective maintenance program		33 M	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment O
Pest --no evidence	07 M	Operational sanitation		35 U	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 M	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 M	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 U	Returned and rework product		45 O	Inspector verification A
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 U	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision M
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports O
Personal dress and habits	25 A	Boneless meat reinspection		52 O	HACCP 82-U
Personal hygiene practices	26 M	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 10/05/01	ESTABLISHMENT NO. AND NAME Est. 27 Sturko Meat Eindhoven B.V.	CITY Son en Breugel
	COUNTRY Netherlands		
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger, Staff Office	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

05. Several sanitizers were not maintained at the required temperature (82C) in the boning room. Neither establishment nor GON inspection officials took corrective action.
07. Gaps at the bottom of door in the product shipping room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
11. Light was inadequate at the head and carcass inspection stations.
17. Dripping condensate, from overhead refrigeration units, ceilings, pipes, beams, and deteriorated and broken insulation on ducts was not cleaned/sanitized daily, was falling onto hog carcasses, in the slaughter room, boning room, and all coolers. Neither establishment nor GON inspection officials took corrective action.
18. Overhead pipes, beams, and lights in the slaughter room were observed with accumulations of dust, dirt, lights with mold, and dried pieces of meat and fat. Establishment officials ordered correction.
19. Dried pieces of meat, blood, product residues from previous day's operation were observed on containers and racks for edible product in the offal cooler. Fat, grease, and black discoloration was observed on meat hooks in the hallway. Neither establishment nor GON inspection officials took corrective action.
26. Several employee's were not using hygienic work habits to prevent product contamination such as: Employee's were observed using dirty steels which were kept in the sink and without washing their hands or sanitizing their knives handled edible product in the slaughter room. Neither establishment nor GON inspection officials took corrective action.
28. a) Hog carcasses were contacting work platforms, container for inedible product, stands, and employees' boots in the slaughter. b) Automatic viscera and offal conveyors were observed with fat and blood after washing/sanitizing in the slaughter room. Neither establishment nor GON inspection officials took corrective action.
29. a) Automatic carcass splitting saw was not sanitized completely and effectively between each use; b) An employee was not sanitizing knife between each use during carcass stitching in the slaughter room. Neither establishment nor GON inspection officials took corrective action.
31. Product that contacted the floor was not reconditioned in a sanitary manner before being added to the edible product such as several pieces of meat with dirt and abscesses were collected in the same container. Table for reconditioning product was found with grease, and dirt and was not washed/sanitized between each use.
- 33,34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment; b) GON inspection officials were not identifying the pre-operational and operational sanitation deficiencies and any corrective actions taken were not being maintained.
43. Containers for edible and inedible product were not identified in the boning room.
76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.
80. Because of gross product contamination and lack of a compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, and inadequate inspectional controls, the sanitation status of this establishment is **not** equivalent to that required in the U.S. program and HACCP programs noncompliance with FSIS regulatory requirements. All the above deficiencies were discussed with Dr. Ron Dwinger, Staff Officer, and he agreed to remove Establishment 27 from the list of establishments eligible to export meat and meat products to the United States, effective October 5, 2001.
82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 10/10/01	ESTABLISHMENT NO. AND NAME Est. 369 B.V. Exportslachterij Apeldoorn ESA		CITY Apeldoorn
FOREIGN PLANT REVIEW FORM					COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger & Dr. Harmsen, Auditor		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 U	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 U	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 U	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 U	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 U	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 M	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 U
Personal hygiene practices	26 M	Ingredients identification	53 O		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 10/10/01	ESTABLISHMENT NO. AND NAME Est. 369 B.V. Exportslachterij Apeldoorn ESA	CITY Apeldoorn
			COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger & Dr. Harmsen, Auditor	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

05. Sanitizer was not operating in the shipping room during the operation. There was no sanitizing facility for knives and saws to sanitize when contaminated in the primal parts cut-up room. Establishment officials ordered correction.
07. Gaps at the bottom of door in the dry storage room were not sealed properly and aircurtain was not provided, door opening to outside from the offal room to prevent the entry of rodents and other vermin. Flies were observed in the offal room. Establishment officials ordered correction.
17. Dripping condensate, from overhead refrigeration units, ceilings, pipes, and from deteriorated and broken insulation on ducts was not cleaned/sanitized daily, was falling onto hog carcasses, in the slaughter room, boning room, and offal coolers. Neither establishment nor GON inspection officials took corrective action.
18. Overhead lights in the slaughter room were observed with accumulations of dust, dirt, insects, and mold. Establishment officials ordered correction.
19. Fat, blood, and dirt was observed on containers and racks for edible product in the offal cooler. Grease, and black discoloration was observed on meat hooks in the slaughter room. Dirt, grease, and black discoloration was observed on employees' scabbards in the slaughter and boning rooms. Neither establishment nor GON inspection officials took corrective action.
26. Several employee's were not using hygienic work habits to prevent product contamination such as: Employee's were observed using dirty steels which were kept in the sink and without washing their hands or sanitizing their knives handled edible product; Employees' handling unclean equipment were also handling edible product without washing hands; Container for edible products was kept too close to hand washing facility, potential for splash contamination during washing hands; Dirty unskinned tails were swinging heavily over skinned carcasses at the evisceration station, potential for dirt/fecal materials. Neither establishment nor GON inspection officials took corrective action.
27. Several calf carcasses were observed with hair, hide, grease, and fecal material in the coolers. Carcasses were observed with grease, dirt, cluster of hair, and hide after pre-boning trim in the boning room. Neither establishment nor GON inspection officials took corrective action.
28. a) Several calf carcasses were contacting work platforms, stands, and employees' boots in the slaughter. b) Forefeet and neck areas of carcasses were dragging along the floor in the slaughter room, coolers, hallways, and boning room. c) Skinned carcasses were contacting with dirty automatic hide puller. d) Removal of dirt and extraneous materials from hind quarters with vacuum was not being done in a sanitary manner in the slaughter room. Neither establishment nor GON inspection officials took corrective action.
29. Automatic viscera and offal conveyors were not sanitized as required in the slaughter room b) An employee was not sanitizing knife between each use during carcass sticking in the slaughter room. Neither establishment nor GON inspection officials took corrective action.
- 33,34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel and monitoring records did not reflect the actual sanitary conditions observed in the establishment; b) GON inspection officials were not verifying the adequacy and effectiveness of pre-operational sanitation and operational sanitation deficiencies were identified but any corrective actions taken were not documented.
41. The lymph nodes of head, lungs, and liver were not incised. The masticatory muscles of calf heads were only partially incised. GON inspection officials did not take any corrective actions.
43. Containers for edible and inedible product were not identified in the boning room.
51. Carcasses were observed with grease, dirt, hair clusters, and hide after pre-boning trim in the boning room.
76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.
80. Because of gross product contamination and lack of a compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, and inadequate inspectional controls, the sanitation status of this establishment is not equivalent to that required in the U.S. program and HACCP programs noncompliance with FSIS regulatory requirements. All the above deficiencies were discussed with Dr. Ron Dwinger, Staff Officer, Dr. Harmsen, auditor, and they agreed to remove Establishment 369 from the list of establishments eligible to export meat and meat products to the United States, effective October 10, 2001.
82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		10/16/01	Est. 55 Unilever Best Foods		Oss
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 A
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment 62 A
Pest --no evidence	07 A	Operational sanitation		35 M	Processing records 63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 A
Temperature control	10 A	Animal identification		37 O	Container closure exam 66 A
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling 67 A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling 68 A
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures 69 A
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant 70 A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection 71 A
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification 72 A
Over-product ceilings	17 U	Returned and rework product		45 N	Inspector verification 73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 M	Residue program compliance		46 O	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision 76 M
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items 77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 O	HACCP 82 U
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 10/16/01	ESTABLISHMENT NO. AND NAME Est. 55 Unilever Best Foods	CITY Oss
	COUNTRY Netherlands		
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17. Dripping condensate, from overhead refrigeration units, pipes, and overhead exhaust system that was not cleaned/sanitized daily, was falling onto exposed edible products in the product mincing room and meat ball cooking room. Neither establishment nor GON meat inspection officials took corrective actions.

19. Dried meat, fat, blood, grease, dirt, and detergent from previous day operation were observed on numerous containers for edible product and container for brine solution in the product receiving room and processing room. Establishment officials ordered corrections

34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel.

b) GON meat inspection officials were not monitoring/verifying the adequacy and effectiveness of pre-operational sanitation. The operationa sanitaion was monitored monthly and deficiencies were not identified and any corrective actions taken were not documented. The daily adequate inspection coverage was not provided. This is a three shift processing establishment and no inspection coverage was provided for second and third shift operations.

76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.

82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 10/08/01	ESTABLISHMENT NO. AND NAME Est. 129 Zwanenberg Food Group B. V.		CITY Almelo
FOREIGN PLANT REVIEW FORM					COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 M
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 U	Returned and rework product	45 N	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 O	HACCP	82 U
Personal hygiene practices	26 M	Ingredients identification	53 A		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	10/08/01	Est. 129 Zwanenberg Food Group B. V.	Almelo
			COUNTRY
			Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger	EVALUATION	
		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17. a) Dripping condensate, from overhead refrigeration units and pipes that was not cleaned/sanitized daily, was falling onto exposed edible products in the product receiving cooler and product mincing room. Neither establishment nor GON meat inspection officials took corrective actions.
- b) Dripping condensate, from overhead ducts and ceilings that was not cleaned/sanitized daily, was falling onto cleaned containers for edible product in the equipment washing room. Establishment officials ordered correction.
19. All tumblers for edible product in the tumbler room were found with product residues from previous day's operation, dried pieces of meat, blood and dirt. Establishment officials ordered correction.
26. Several employees were not observing good hygienic work habits to prevent direct product contamination such as: during unwrapping of dirty packaged frozen product, picking up dirty pallets from the floor and, without washing their hands, handled edible products. Neither establishment nor GON meat inspection officials took corrective actions.
30. Exposed edible product was contacting dirty pallets and dirty plastic wrapping materials in meat grinder room.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel. GON inspection officials were not monitoring pre-operational sanitation and operational sanitation deficiencies and any corrective actions taken were not being maintained.
65. Excessive amount of product spilled on sides of cans at the filling machine potential for possible product contamination. Establishment officials ordered correction.
76. Monthly supervisory visits were not conducted. Only two reviews were made per year.
82. FSIS basic regulatory requirements of HACCP program were not met.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 10/15/01	ESTABLISHMENT NO. AND NAME Est. 153 Zwanenberg Food Group B.V.		CITY Raalte
FOREIGN PLANT REVIEW FORM					COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger, Staff Officer		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
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Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules A
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment A
Pest --no evidence	07 A	Operational sanitation		35 M	Processing records A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures A
Temperature control	10 A	Animal identification		37 O	Container closure exam A
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling A
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures A
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection A
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification A
Over-product ceilings	17 U	Returned and rework product		45 N	Inspector verification A
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision M
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 O	HACCP U
Personal hygiene practices	26 M	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	10/15/01	Est. 153 Zwanenberg Food Group B.V.	Raalte
			COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger, Staff Officer	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17. Dripping condensate, from overhead pipes and ducts that was not cleaned/sanitized daily, was falling onto conveyor belt for edible products and sausages in the processing rooms. Neither establishment nor GON inspection officials took corrective action.

18. Overhead walkway over the sausage conveyor belt and several protective coverings over processed product conveyor belt in the processing room were observed with accumulations of dust, dirt, and fat. Establishment officials ordered correction.

26. An employee was not using hygienic work habits to prevent product contamination such as: meat scraper after washing was kept on the sink and, without washing hands and meat scraper handled edible product. Neither establishment nor GON inspection officials took corrective action.

34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel; b) GON inspection officials were not verifying the adequacy and effectiveness of the pre-operational sanitation. The daily operational sanitation was monitored monthly and identified deficiencies and any corrective actions taken were not documented.

76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.

82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		10/09/01	Est. 193 Hendrix Meat Group C.V.		Meppel
				COUNTRY	
				Netherlands	
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger, Staff Officer		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation O
Chlorination procedures	02 A	Product reconditioning		31 U	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring O
Sanitizers	05 U	Effective maintenance program		33 A	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment O
Pest --no evidence	07 A	Operational sanitation		35 M	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 N	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 M	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision M
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 O	HACCP U
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 10/09/01	ESTABLISHMENT NO. AND NAME Est. 193 Hendrix Meat Group C.V.	CITY Meppel COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger, Staff Officer		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

05. Numerous sanitizers were not maintained at the required temperature (82C) in the boning room. Neither establishment nor GON inspection officials took corrective action.

19. Dirt, black discoloration, and old fat residue were observed on employees' scabbards and knives in the slaughter and boning rooms. Neither establishment nor GON inspection officials took corrective action.

28. a) Hog carcasses were contacting work platforms, stands, and employees' boots in the slaughter.

b) Automatic viscera conveyor was not sanitized in the slaughter room. Neither establishment nor GON inspection officials took corrective action.

31. Product that contacted the floor was not reconditioned in a sanitary manner before being added to the edible product such as several pieces of meat with dirt and abscesses were collected in the same container and were not trimmed in a sanitary manner in the boning room. Establishment officials ordered correction.

34, 35.a) The daily pre-operational and operational sanitation deficiencies most of the times were not identified and any corrective action taken were not documented by the establishment personnel; b) GON inspection officials were identifying the pre-operational and operational sanitation deficiencies and any corrective actions taken were not being maintained.

76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.

82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		10/11/01	Est. 242 Boom Fine Food Manufacturers B. V.		Putten
				COUNTRY	
				Netherlands	
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger & Dr. Harmsen, Distt. Auditor		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules A
Establishments separation	06 A	Preoperational sanitation		34 M	Processing equipment A
Pest --no evidence	07 A	Operational sanitation		35 M	Processing records A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures A
Temperature control	10 A	Animal identification		37 O	Container closure exam A
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling A
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures A
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection A
Equipment approval	16 A	Condemned product control		43 O	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 N	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision M
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 O	HACCP U
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 10/11/01	ESTABLISHMENT NO. AND NAME Est. 242 Boom Fine Food Manufacturers B. V.	CITY Putten
			COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. Ron Dwinger & Dr. Harmsen, Distt. Auditor	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

34, 35. a) GON inspection officials were not verifying the adequacy and effectiveness of daily pre-operational and operational sanitation.

b) GON Inspection officials were not providing adequate daily inspection coverage. Only inspector was visiting this establishment 4 times a year or whenever products were produced for export.

76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.

82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 12/12/01	ESTABLISHMENT NO. AND NAME Est. 378 Dumeco Helmond B.V.		CITY Helmond
FOREIGN PLANT REVIEW FORM				COUNTRY Netherlands	
NAME OF REVIEWER Dr. Faiz R. Choudry		NAME OF FOREIGN OFFICIAL Dr. R. Dwinger; Dr. Peelen, R/D & Dr. Hellwig		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 U	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 U	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 M	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 M	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 U
Personal hygiene practices	26 U	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 12/12/01	ESTABLISHMENT NO. AND NAME Est. 378 Dumeco Helmond B.V.	CITY Helmond
			COUNTRY Netherlands
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOREIGN OFFICIAL Dr. R. Dwinger; Dr. Peelen, R/D & Dr. Hellwig	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

5. There was no sanitizing facility for carcass circular saw to sanitize when contaminated in the primal parts cut-up room. Establishment officials ordered correction.

11. Light was inadequate at the head and viscera inspection stations.

19. a) Dried pieces of meat, blood, and fat were observed on containers for edible product in the boning room.

b) Fat, grease, and black discoloration was observed on meat hooks. Establishment officials ordered corrections.

26. Several employee's were not using hygienic work habits to prevent product contamination such as: Employees' handling unclean equipment were also handling edible product without washing hands or sanitizing knives; Employees' crossing over unprotected edible product conveyor belts; Employees' handling inedible product and also were handling edible product without washing hands in between in the boning room. Neither establishment nor GON inspection officials took corrective action.

28. Hog carcasses were contacting work platforms and employees' boots at the carcass trimming in the slaughter. Establishment officials ordered correction.

29.a) Container to move dropped carcasses was not sanitized between each use in the slaughter room. There was no sanitizing facility in the area. Establishment officials ordered correction.

b) Employees' were not washing/sanitizing knives between jowls trimming when contaminated with abscess in the boning room. Neither establishment nor GON inspection officials took corrective action.

31. Product that contacted the floor was not reconditioned in a sanitary manner before being added to the edible product such as dirt/contamination was scrapped with knife and singered instead of trimming; An employee was observed picking-up dropped meat from the floor and rehanged on the rack for edible product without reconditioning. Establishment officials took corrective action immediately.

34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any corrective action taken were not documented by the establishment personnel.

b) GON inspection officials were not identifying the pre-operational and operational sanitation deficiencies and any corrective actions taken were not documented.

41.a) Inspector was not incising and observing properly mandibular lymph nodes of hog heads. Liver, lungs, and mesenteric lymph nodes were not palpated by the inspector as required in Council Directive 64/433/EEC of 26 June 1964. GON inspection officials did not take any corrective actions.

b) Inspector did not retain the viscera and offal for the hog carcass dropped on the floor before the inspection station to co-relate post-mortem inspection with hog carcass. Inspector passed the carcass without co-relation of viscera.

43. Containers for edible and inedible product were not identified in the boning room.

76. Monthly supervisory visits were not conducted. Only two internal reviews were made per year.

82. FSIS basic regulatory requirements of HACCP program were not met (please see attachment F).